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Mrs Fields Lemon Poppy Seed Cookies

Categories: Cookies

Yield: 1 servings

2 c All-purpose flour

1/2 ts Baking powder

1 1/2 ts Freshly grated lemon zest 1 ts
Ground coriander

2 tb Poppy seeds

1/4 c Salted butter; softened 1 c White sugar

2 lg Egg yolks

1 lg Egg

1 1/2 ts Pure lemon extract

Preheat oven to 300-degrees F. In a medium bowl combine flour, baking soda, lemon zest coriander and poppyseeds. Mix well with a wire whisk and set aside.

In a large bowl cream butter and sugar with electric mixer at medium speed until mixture forms a grainy paste. Scrape down sidew of bowl, then add yolks, egg and lemon extract. Beat at medium speed until light and fluffy. Add

the flour mixture and mix at low speed just until combined. Do not overmix.

Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake for 23-25 minutes until cookies are slightly brown along edges.

Immediately transfer cookies with a spatula to a cool surface.